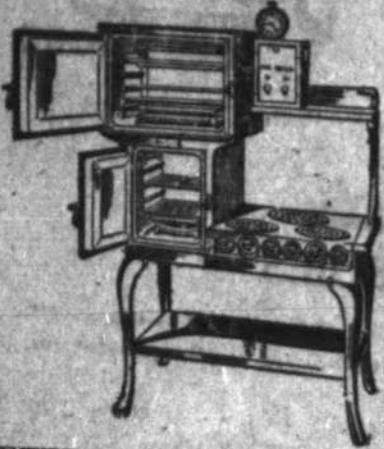


## Better Cooking— Electrically



**BETTER COOKING** is cooking freed from all uncertainty as to results—cooking that is done in comfort—cooking that is clean and that permits clean surroundings—cooking that is economical and that prevents shrinkage while retaining the finest flavor and the whole food value of each dish. These are the characteristics of electric cooking—and they are best exemplified in the

**Westinghouse Electric Range**

**MOUNTAIN STATES  
POWER COMPANY**

### Low Tide June 13

June is a month of low tides. On the 13th day the rock on our beach will be bare, and many Mermaids will come up out of the deep to play in Silver Spray Gardens, says a letter just received from the Bandon Beachmen.

A lovely maid will be crowned as "Mermaid Queen" of the Beachmen. Four nymphs will be installed as her court.

This is the time of the Beachmen's annual ball. The music is enticing; the floor is superb. The Beachmen will greet you, adorned in their "many-colored breeches."

Won't you all come and bring your ladies?

No more cranking your car when you have your battery repaired at Coquille Service Station. All work guaranteed.

### Baptist Church

In W. O. W. Hall  
Sunday School at 10 a. m.  
Young People's meeting at 7 p. m.  
Preaching service at 8:00 p. m.  
Subject: "Peace."

Prayer meeting Thursday evening at 8:00 p. m.

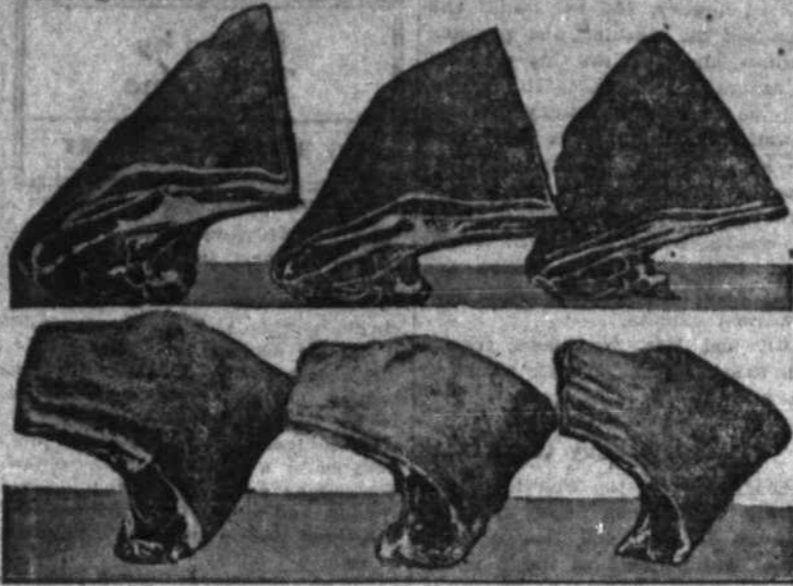
A cordial invitation extended to strangers.

Rev. E. N. Turner, pastor.

### Huge Shovel at North Bend

The Morrison & Knutson contractors are unloading a new shovel from two flat cars received yesterday in North Bend. The shovel was shipped from Bucyrus, Ohio, and the freight charges are said to be approximately \$2,000. The shovel is of the caterpillar type and will be used in building the logging road on South slough for the State Lumber Company—North Bend Harbor.

## CHOOSING AND COOKING A ROAST OF BEEF



Various Cuts of Beef.

(Prepared by the United States Department of Agriculture.)  
If one would serve roast beef of first-class quality it is necessary to know the characteristics of the various market grades of dressed beef and the typical retail cuts. A well-chosen piece of meat may, however, be ruined in the cooking; so it is equally necessary to know the method of cooking that will bring out the best qualities of the particular grade and cut selected, says the bureau of home economics of the United States Department of Agriculture.

### How to Choose Wisely.

In any one carcass the parts of the animal that have been exercised, as the neck or the shank, are made up of tougher muscle or coarser fiber and are drier. The less exercised parts, which are embedded in the bone structure, have more tender muscle fiber and are more likely to have a protecting layer of fat on the outside as well as marbled fat throughout the lean. Prime rib roasts and porterhouse and sirloin steaks show these characteristics.

Differences between tough and tender cuts are more accentuated in low-grade beef than in good or medium beef. To judge the grade of beef several points must be considered: First, the color and texture of the meat, and the extent to which it is marbled with fat are important. Bright red color and even grain are the most desirable. Second, the thickness of the meat covering the bone must be noted. The proportion of bone is higher, as a rule, in lower grade than in good or medium beef. Third, the amount and character of the fat and its general distribution and color may influence the grade. The proportion of fat is lower in low-grade beef than in the medium and good grades. Fourth, the amount of inside fat, such as kidney fat on the loin and layer fat on the inside of the

ribs makes a difference. The best cut from a low-grade animal may be inferior in texture, flavor, and juiciness to a less choice cut from a high-grade beef.

### Methods of Cooking.

The choice cuts of meat are the tender cuts. These should be cooked so as to develop and retain flavor. This is done by applying heat without any moisture in the pan. A very high temperature is used at first to sear the outside so that the juices will be retained. After the outside is seared or sealed up, the heat is lowered in order that the meat may cook through without burning. This method should be used for first-class roasts and steaks such as prime ribs, porterhouse and sirloin, and even chuck and rump from the high-grade animals.

In order to make tough, dry meat tender and palatable it is necessary to apply "moist heat," or to use water in cooking. Whenever water is added, however, some of the rich flavor of the meat is sacrificed. A part of it goes into the gravy, but the volatile part passes off in the air as merely an appetizing smell. In order to keep in as much of the juices as possible the meat is seared over first at a high temperature just as in the case of the tender cuts. This steam helps to make the tough fiber tender, but at the same time it softens the outer crust and allows part of the juices to leak out, carrying much of the flavor from the meat into the gravy. This method is known to the housewife as pot-roasting or oven-braising and is used to soften the fiber of a moderately tough, dry cut such as a roast from the round and brisket. If very tough meat, for example, neck or shank, is being cooked, it should be surrounded with water. So much of the flavor of the meat will then be in the gravy that this becomes an essential part of the meat dish.

### The Holy Name Catholic Church

Coquille  
Services on the first Sunday of the month at 10:30 a. m.  
On the third Sunday at 8:00 a. m.  
Rev. James L. Carrico.

Calling Cards, 100 for \$1.50.

### St. James Episcopal Church

Trinity Sunday (June 7th)  
Holy Communion and short address at 11 a. m.  
Everyone welcome to all services.  
A. W. Bell, Vicar.

### M. E. Church

All services as usual Sunday. Prayer meeting Wednesday 7:30 p. m. You are welcome.

Morning sermon: "Weighted in the Scales of Hard Doctrine." John 8:50-56. Jesus never lowered the demands of righteousness nor cheapened the doctrines of Grace to satisfy the fickle-hearted who want religion made to order. But few will submit to have the old man and his way crucified but it is the only way to a holy life. Redemption is more than a low degree of moral reform.

Evening sermon: "True Faith and Certain Victory." The Holy Spirit creates faith in the human heart by the Word of God. There is no other saving or true faith. This faith embraces Jesus the Divine Savior who died in our stead and rose for our justification and life. One who has such faith of the Spirit and this is the foundation for victory. Read First John, chapter five.

J. S. Penix, pastor

### Church of Christ

Do you love the creation more than the Creator? These summer months will be a testing time. Nature calls her worshippers to her shrine but God calls His people to His house of praise. Which call will you answer? Will you seek first the kingdom of God?

Remember the Bible School at 10. Communion and preaching at 11. Sermon subject: "Prayer." This is a most important subject in our spiritual life.

Christian Endeavor at 7. This is a service for the young people and is led by them. But other people are always welcome.

Song and service and sermon at 8. Sermon subject, "Ashamed of Christ." We gladly welcome all to these services.

Eugene A. Palmer, minister

### Christian Science Society

Sunday School at 9:30 a. m.  
Sunday Service at 11 a. m.  
Subject for next Sunday, "God the Only Cause and Creator."

## A Big Dollar Is Your First Dollar

\$ \$ \$ \$ \$ \$ \$

DEPOSIT that First Dollar in our bank on interest and let it earn WAGES FOR YOU. KEEP putting other dollars with it.

IT WILL BE a wonderful pleasure in seeing the steadily increasing balance in your bank book, aided by the semi-annually compound interest credits.

ALL OF THIS will help make it easy to keep up the good work.

**Farmers & Merchants Bank**

COQUILLE, OREGON



## Un-superstitious pedestrians often do this

—Proving that a post can divide two people without splitting their friendship. In the same way experienced motorists have proved to their complete satisfaction that Zerolene, a western oil, will lubricate the modern automobile engine as well or a little better than any oil they can buy, although it costs less than eastern lubricants.

### The anti-western oil superstition succumbs to experience

Zerolene is successfully lubricating more cars in the Pacific Coast states than any other oil made—low and high priced cars alike. The most advanced refining process is this Company's patented high-vacuum process, during the use of which Zerolene is submitted to 15 positive checks for quality. Zerolene's special filtration through 40 tons of Florida Fuller's Earth gives you an oil of absolute purity—a better oil even if it does cost less!

### Less carbon—better fuel mileage

Zerolene will increase the power and gasoline mileage of your car, reduce carbon accumulation in the cylinders and lengthen the working life of the engine.

Why pay tribute to a superstition? **Insist on Zerolene—ask for it by name.**

### Get the Facts!

A series of independent and impartial reports showing the experience of large users with Zerolene has been collected in our booklet, "Why Pay Tribute to a Superstition?" Ask any Standard Oil Company representative or Zerolene dealer for a copy.

**Insist on ZEROLENE even if it does COST LESS**

## STANDARD OIL COMPANY

(CALIFORNIA)



Free public Reading Room open in Church Building every Tuesday and Saturday afternoons from two to four.

### Church of God

Sunday school, 10 a. m.  
Preaching services at 11 a. m. also at 7:45 p. m.

Young People's meeting at 6:45 p. m.

Prayer meeting Thursday evening at 7:30 p. m.

Rev. Mr. Jennings of Bandon will fill the pulpit Sunday, both morning and evening.

Everyone cordially invited to all services.

## Reduced Costs of Food Stuffs

is good news to every housewife. Take advantage of the 20th Century reductions this week.

Thrift Offerings Saturday and Monday—June 6th and 8th.

### LOOK! The lowest prices offered in years.

Libby's Pineapple, Sliced Large cans	28c	Large Citrus 2 pkgs.	43c
Bulk Ripe Olives Pint	20c	Royal Club Peaches, Yellow, Free Large cans	55c
Prepared Mustard, Pure "Old Dutch" Pint jar	18c		
P & G Naphtha Soap 10 bars for	29c	Hershey Cocoa 1-2 lb can	15c
Onley's Sweet Spuds Can	25c	Crab Meat "Sakhalin" Brand. The best the sea offers. Halves, can	29c
Jello Pkg.	10c	Bon Ami Powder 12 1-2c Bon Ami Cake	10c
Best Shortening Bulk, 2 lbs.	35c	Matches "Economy" brand 2 1/2 boxes 25c "Searchlight," 6 boxes	37c
Certo Bottle, 38c. 2 for	65c	Shrimp, Latest Pack 3 cans for	50c
Underwood Pure Dressed Ham Quarters, 2 for	35c	Nuraya Tea, Ceylon and India (Black) 1-2 lb pkg. 25c. Pound	49c
Mixed Clams Halves, can	19c	Old Dutch Cleanser 2 for	15c
20th Century Coffee, direct from our own Roaster to you. The same high standard of quality at a lower price. Pound	45c	Toilet Paper, 1000 Sheet Tissue 3 rolls for	22c

## 20th Century Grocery

Coquille

Marshfield

North Bend